

**41803 and 41804—Continued.**

or slightly pink, produced in May or early June. Fruit apple shaped, brown. This wild medlar is a native of Europe and Asia Minor and is found wild in the woods of several counties in the south of England, but it is not believed to be truly indigenous. It has long been cultivated for its fruit in English orchards, and several named varieties exist. Although much esteemed by those who have acquired a taste for them, medlars are not a popular fruit. They should be left on the trees until the end of October or later, then stored in a fruit room until they are 'bletted,' a term given to indicate a state of incipient decay. A jelly made from the fruits meets a more general taste. It is very hardy, and not particular as to soil." (*W. J. Bean, Trees and Shrubs Hardy in the British Isles, vol. 2, p. 81.*)

**41804. SORBUS DOMESTICA L.** Malaceæ.  
(*Pyrus sorbus* Gaertn.)

Service tree.

"Wild here; very good when soft." (*Proschowsky.*)

See S. P. I. No. 41703 for previous introduction and description.

**41805 to 41807. ANNONA CHERIMOLA Mill. Annonaceæ.**

**Cherimoya.**

From San Jose, Costa Rica. Presented by Mr. Carlos Wercklé, Department of Agriculture. Received January 28, 1916.

**41805.** "No. 1. Very good variety."

**41806.** "No. 2. Very good variety."

**41807.** "No. 3. In my opinion, this is the best variety we have in Costa Rica." (*Wercklé.*)

**41808. MACADAMIA TERNIFOLIA F. Muell. Protaceæ.**

**Queensland nut.**

From Honolulu, Hawaii. Presented by Mr. C. S. Judd, Board of Commissioners of Agriculture and Forestry. Received January 31, 1916.

"These nuts grew in Honolulu on trees introduced from either Queensland or New South Wales, Australia, about 30 years ago. The fruit on these trees ripens almost throughout the year. Younger trees of this species in Honolulu begin to bear at eight years from planting, and they are readily started from the nuts. The leaf of the tree, which seldom attains a height of more than 30 feet in these islands, is a dark green, very shiny, and resembles the leaf of the eastern chestnut oak. There are only a few bearing trees in Honolulu. The nuts from these are roasted in the same manner as salted almonds and are used on the table for the same purpose. They are crisp and tender and in my opinion far excel salted almonds." (*Judd.*)

**41809. MIMUSOPS ELENGI L. Sapotaceæ.**

From Port Louis, Mauritius. Presented by Mr. G. Regnard. Received January 31, 1916.

"The fruit of this species is edible and commonly eaten by young boys, but is sweet and insipid. Being a forest tree the seed should be sown in nurseries and young plants planted in a definite place under cover of some shady shrub while young. They must not be planted directly in open ground." (*Regnard.*)